

# Amabuki Junmai Daiginjo Aiyama



This Daiginjo, made with Aiyama rice and Abelia flower yeast, offers a harmonious balance between fruity aromas and acidity, ideal with seafood, fatty sashimi or sushi, to be enjoyed chilled to reveal all its finesse.

**Fruity, balanced, sophisticated**

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72cl - Alc. 16.5% Vol.

Product Type: Sake Nihonshu  
Category: Junmai Daiginjo  
Alcohol: Alc. 16.5% Vol.  
Format: 72cl bottle  
Producer: Amabuki Shuzo  
Region: Pref. of Saga  
Rice type: Aiyama  
Rice milling: 40%  
Tasting temp.: Cold  
Aromatic profile: Expressive, fruity

**Detailed tasting notes:** This Daiginjo, made from the rare “Aiyama” brewing rice and Abelia flower yeast, reveals a sweet, flamboyant aroma that awakens the senses as soon as the cork is opened. On the palate, it boasts a rich, bright flavor, supported by a sharp, pungent aftertaste. The balance between the fruity sweetness of the yeast and the savory depth of the rice is particularly remarkable. Its texture is both transparent and refined, with controlled acidity providing freshness and structure, while underlining a smooth, elegant mouthfeel. This sake stands out for its sophisticated taste and harmonious complexity between juiciness and acidity.

**Suggested pairings :** Enjoy slightly chilled, between 8 and 12°C, to bring out its fruity aromas and finesse. Its balance of flavor and acidity makes it an ideal companion for delicate dishes. It goes particularly well with seafood starters, such as carpaccios or ceviches, where its freshness will enhance the iodized flavors. Slightly fatty sashimi, such as tuna or salmon, also marry wonderfully with its refined texture, as do sushi, where it subtly accompanies vinegared rice and garnishes. For a perfect match, choose dishes with light, balanced flavors.

**About the brewery:** Amabuki is located in north-west Kyushu, in Saga Prefecture, at the foot of the Amabukiyama mountain, hence its name. Founded during the Genroku period (1688 - 1704), the brewery has over 300 years of history, and specialises in the extraction and use of yeasts from various flowers in their direct environment. Used in the production of their sakes, they impart exuberant aromas and an unmistakable style that are the hallmark of the brewery's originality. The rice used is grown on the Saga plain using the 'aigamo' method, which involves raising ducks in the rice fields to feed on weeds and insects. In this way, the rice fields are free from any treatment. The water used is fresh, coming from the Sefuri mountains. We are fortunate to be able to present a selection of three sakes made from three different yeasts.